

GENERAL DEFINITION OF WORK:

Prepares and serves food to students and school personnel in accordance with USDA guidelines, established menus and recipes, and applicable safety and sanitation regulations. Performs related work as required; is under the general supervision of the site manager.

ESSENTIAL FUNCTIONS AND TYPICAL DAILY TASKS:

(The following tasks are intended only as illustrations of the various types of work to be performed. The omission of specific duties does not exclude them from the position if the work is similar, related, or a logical assignment to the position.)

- Carries out food preparation to include gathering ingredients, equipment, supplies, and utensils.
- Prepares food according to standardized recipes and instructions.
- Ensures proper food handling techniques and adherence to safety and sanitation regulations.
- Prepares special food requests as assigned.
- Sets up food service areas such as tables, serving lines, condiment bars, etc.
- Serves food during meal times.
- Complies with customer service practices.
- Rotates food and supplies in storage areas to ensure utilization within expiration dates.
- Receives food and supply deliveries and places food and supplies in proper storage areas.
- Cleans and breaks down work station, cleans and sanitizes equipment as assigned
- Attends School Nutrition Program meetings and trainings as required.
- Adheres to safety regulations and practices to include wearing proper Personal Protective Equipment (PPE).

KNOWLEDGE, SKILLS AND ABILITIES:

Thorough knowledge of materials and methods used in preparing foods on a large scale and of the use and care of utensils and equipment; thorough knowledge of food values and nutrition; ability to establish and follow detailed work processes to ensure meal schedules are met; ability to establish and maintain effective working relationships with students and associates.

EDUCATION AND EXPERIENCE:

Any combination of education and experience equivalent to graduation from High School and experience involving quantity food preparation or institutional food service.

PHYSICAL REQUIREMENTS:

This is medium work requiring the exertion of up to 50 pounds of force occasionally, up to 20 pounds of force frequently, and up to 10 pounds of force constantly to move objects, and some heavy work requiring the exertion of 100 pounds of force occasionally, up to 50 pounds of force frequently and up to 20 pounds of force constantly to move objects; work requires balancing, stooping, kneeling, crouching, crawling, reaching, standing, walking, lifting, fingering, grasping, feeling, and repetitive motions; vocal communication is required for expressing or exchanging ideas by means of the spoken word, and conveying detailed or important instructions to others accurately, loudly, or quickly; hearing is required to perceive information at normal spoken word levels, and to receive detailed information through oral communications and/or to make fine distinctions in sound; visual acuity is required for depth perception, color perception, visual inspection involving small defects and/or small parts, use of measuring devices, operation of equipment, determining the accuracy and thoroughness of work, and observing general surroundings and activities; the worker is subject to inside and outside environmental conditions, extreme cold, extreme heat, noise, and atmospheric conditions.

SPECIAL REQUIREMENTS:

Must have ability to pass criminal background check.

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential tasks.